## What is claimed is:

- 1. A method for reducing the level of acrylamide in a food material, comprising reducing the level of reducing sugar in the food material before heating.
- 2. The method of claim 1, wherein reducing the level of reducing sugar in the food product comprises adding a reducing sugar-altering enzyme to the food material.
- 3. The method of claim 2, wherein said reducing sugar-altering enzyme comprises glucose oxidase, pyranose oxidase, aldose dehydrogenase, or a mixture thereof
- 4. The method of claim 2, wherein said reducing sugar enzyme comprises aldose reductase.
- 5. A method for reducing the level of acrylamide in food, comprising:
  - (1) adding a reducing sugar-altering enzyme to a food material, wherein said food material comprises reducing sugar;
  - (2) optionally mixing the enzyme with the food material;
  - (3) allowing a sufficient time for the enzyme to react with the reducing sugar;
  - (4) optionally deactivating or optionally removing the enzyme; and
  - (5) heating the food material to form the finished food product.
- 6. The method of claim 5, wherein said reducing sugar-altering enzyme comprises glucose oxidase, pyranose oxidase, aldose dehydrogenase, or a mixture thereof.
- 7. The method of claim 5, wherein said reducing sugar enzyme comprises aldose reductase.
- 8. The method of claim 5, wherein the level of acrylamide in the finished food product is reduced by at least about 10%.
- 9. The method of claim 8, wherein the level of acrylamide in the finished food product is reduced by at least about 30%.
- 10. The method of claim 9, wherein the level of acrylamide in the finished food product is reduced by at least about 50%.
- 11. The method of claim 10, wherein the level of acrylamide in the finished food product is reduced by at least about 70%.
- 12. The method of claim 11, wherein the level of acrylamide in the finished food product is reduced by at least about 90%.
- 13. An article of commerce comprising:
  - (a) a food product, wherein said food product has a reduced level of acrylamide;
  - (b) a container for containing the food product; and
  - (c) a message associated with the container;

wherein said message associated with the container informs the consumer that the food product contains a reduced level of acrylamide.

- 14. The article of claim 13, wherein said message informs the consumer that the food product is low in acrylamide.
- 15. An article of commerce comprising:
  - a) a food product, wherein said food product has a reduced level of reducing sugar;
  - (b) a container for containing the food product; and
  - (c) a message associated with the container;

wherein said message associated with the container informs the consumer that the food product contains a reduced level of reducing sugar.

- 16. The article of claim 15, wherein said message informs the consumer that the food product is low in reducing sugar.
- 17. The article of claim 16, wherein said food product is a food ingredient.
- 18. The article of claim 17, wherein said food product is a food ingredient.